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Favorite Food
of
Famous Folk

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UNITED STATES OF AMERICA.





"Coffee, Sir?"

FAVORITE FOOD *of* FAMOUS FOLK

*With directions for the preparation thereof given for the most part by the **FAMOUS FOLK** themselves to the Ladies of the Guild of St. James' Parish Church & &*



*Printed by **JOHN P. MORTON & COMPANY**, on Main Street, in Louisville, Kentucky, A. D., M C M*

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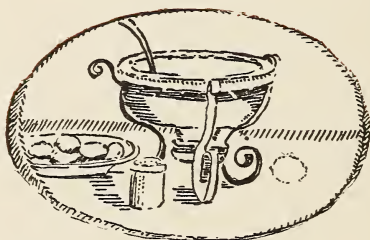
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“To-night thou shalt have cramps”

Tempest, Act I, Sc. II.

*. . . “such stuff
As dreams are made on”*

Ibid, Act IV, Sc. I.



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INTRODUCTORY.

THE spirits of The Guild were low. So were its funds. Green Teas and Variegated Cake Sales had palled on the village public.

Also the husbands of The Guild had declined to longer pay for the privilege of eating the provender of their own pantries, set forth in the name of The Guild.

Therefore The Guild counted its pennies and sighed. The slates were dropping from the roof of St. James' as fast as the nuts from the hickories in the wood next the churchyard.

The Guild was not to blame that it and its little stone church were growing old and poor together. And as one grows old, to have no rector for lack of money, is sad.

Then the Scheming Member of The Guild suggested a plan. She was a recent comer, and she was younger. If the Scheming Member had been a man, she would have been a promoter.

At her proposal The Guild hesitated. They were not progressive spirits, the members of this Guild. They lived a simple, quiet, village life. And the Scheming Member had a way which made them wonder, after things were over, if there had been an undignified acceleration of pace in some of the movements she led them into.

Introductory

But the furnace pipes had rusted, and the crimson mantle of the Virginia creeper clambering the gray stones could not conceal that the walls of St. James' needed repointing.

Therefore the Scheming Member prevailed, and, urged by her driving energy, The Guild labored faithfully during the winter of '97-'98. Letters something after this fashion were sent out :

“ To the half-dozen country women who write this, and who may not hope to ever know the pleasure of exercising the privileges which come with fame, it seems a wonderful and a gracious thing to be able to give, by the weight one's name carries, what can be of such value to others.

“ The gift we ask of you is this : We want a recipe, some favorite with you, of any thing, whether edible or drinkable, with the accorded privilege of using your name with the same.

“ Our need for it is this : In lieu of the ability to give largely themselves, a few women, members of The Guild of St. James' Parish, Pewee Valley, Ky., are trying to bring energy to the rescue of their Church, which can afford no rector because of the poorness of its country congregation.

“ It is the hope of these ladies constituting The Guild to make sufficient money to build a rectory. A home for a minister secured, the revenues of the Church would be sufficient to support a clergyman.

“ The purpose of The Guild, therefore, is to compile a cookery book, a book of favorite dishes of various prominent people, men

Introductory

and women famous in their several ways ; and in asking for recipes from such they beg the right to use the name of the person giving it with the recipe.

“ If the mouse in its obscurity ever does aught in its small way, by appreciation and admiration and humble applause for those greater, will not the lion, generous in proportion to his *bigness*, make these few timid country mice happy, as well as awed, by the magnanimity and promptness of a reply ?

“ And it is so little of a roar they ask for, yet so much to them — the recipe for that dish most toothsome to the royal palate, with the weight the royal name attached to it will give.”

Something after this fashion The Guild penned its requests. But it took postage, and The Guild lacked the faith of its new member. So, having written and sent a few tentative letters, it waited.

And in its leisure its members took walks to the post-office. But if by chance the members met, there was no mention of any special motive actuating this sudden interest in the hours for arriving mail.

It came. The first answer. She had complied. She had also returned the postage sent for her reply. She was, she is, Mrs. Harriet Prescott Spofford.

The Guild called a meeting in haste. One member wept. The Guild saw success, prosperity, ahead. The door opened. The post-mistress had sent two newly-arrived missives.

Introductory

The first was from one of the heads of a well-known organization for young girls. She stated that she "knew nothing about cooking." She "had no recipe." She enclosed a small tract. Its title was "*Gifts*." And this is true.

The other was a letter in compliance. It was from Mr. Edward Everett Hale. This was the forerunner of others.

The Guild grew to rejoice in a sense of humor. With scarcely an exception the letters in compliance abounded with it. So charming are many of the replies accompanying the recipes, The Guild all want them, for heirlooms.

The Guild hopes its public has a sense of humor. If so, its book will have its day, and St. James' its rectory, and perchance its repointing. The Guild is sanguine. It has day-dreams of a future —

PREFACE.

PERHAPS the primal factor in the making of a man,
Be he poet, preacher, anchorite, or dude,
Will be found by careful study of the race since
it began
To have been, not looks nor manners, but his food.

In prehistoric ages, when his meat was eaten raw,
Ere the reign of kitchen queens had yet begun,
A man was but an animal, who knew nor love nor law,
A savage, silent, naked, all undone.

But when that ancient blacksmith, yclepéd Tubal Cain,
First hammered out the blessing, bringing Pan,
A thing to stand the fire and the gravy to contain,
On his upward path did start historic man.

Preface

From that day till the Present, when he stands upon the
height

Of civilized supremacy, and as master with outlook
On the secrets yet to penetrate, the evils yet to fight,
His guide, his friend, his counsellor has always
been a cook.

Just to make a little plain what your humble poet means,
He ventures some examples to adduce :

Without doubt the constant eating of the bacon and
the greens

Did all Virginia's Presidents produce.

And the world had lacked the wisdom of an Emerson
and Holmes,

The culture toward which all New England leans ;
The Adamses and Winthrops, all of Motley's brilliant
tomes,

Had man never learned to Boston-bake his beans.

Preface

But cooks have oft been ignorant—charlatans expert,
And enemies have stormed the kitchen shrine;
Quick yeasts and baking-powders, to man's everlasting
hurt,
Have claimed and gained a power almost divine.

But friends have come to rescue us, and may their
tribe increase !
By teaching cooks to truly worship Pan ;
To deliver poor humanity from surging floods of grease,
And on labor-saving dodges put a ban.

To engage in this good warfare, this volume now
appears,
Read and use the ammunition that it brings,
The dishes tried and proven by the fruitage of the
years,
Which have made the men among us who are Kings.

Preface

Would you have a story-teller like to Thomas Nelson
Page?

Is a Dudley Warner humorist your aim?
Read and learn the special food to produce the special
sage,
The provender that makes the men of fame.

Bishops, actors, editors, the great of every kind,
You here will find the recipe for making;
Just what you wish to fashion you must first make up
your mind,
Then set your cook the fatal dish to baking.

THOMAS UNDERWOOD DUDLEY,
Bishop of Kentucky.

Favorite Food of Famous Folk



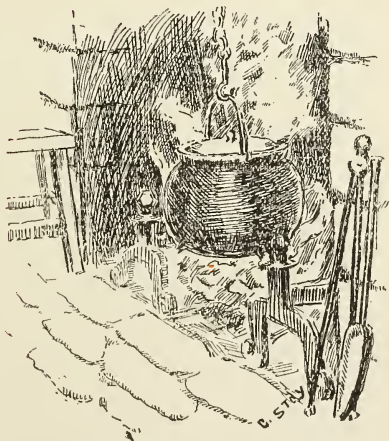
The Archbishop of Canterbury.

MY favorite dish is "Plain Boiled Neck of Mutton"
without any sauce.

Yours faithfully,

F. CANTUAR.

LAMBETH PALACE, S. E.



Favorite Food of Famous Folk

King's Cup.

S*ING a song o' foaming,
A beaker full of joy,
Four and twenty dry throats
Slaking annoy.
When the beaker's empty,
The throats begin to sing:
This is sure a proper drink
To irrigate a king.*

I

Fling to the gale your stingy count of price :
What joy feels he who feels his pennies first ?
For this one night be *Squander* ! your device,
Reckon alone your unanointed thirst,
So sweetly, softly, reverently nursed ;
Then, liberal, select a block of ice,
And set it gleaming in some ample tankard,
A beacon to the bowl where hope is anchored.

Favorite Food of Famous Folk

II

What is the best champagne? So many seem
To ripple through my vine-clad memory,
I hesitate to name the very cream :
Were I to whisper you of Pommery,
I might inflame the Widow's jealousy —
Oh, Veuve Cliquot, my adolescent dream !
And then, beside, no matter how I prize them,
It is not in my plan to advertise them.

III

Then just take some champagne, no matter what,
So it be dry, and also be a quart ;
Brut wines are good ; if *brut* wines you have not,
Rip the wire prison of the driest sort
You have, and, as it rises in its sport,
Leaping to freedom, glowing, bubbling hot
With youth let loose, do you keep cool and steady,
Holding one bottle of club-soda ready.

Favorite Food of Famous Folk

IV

Pour quickly now the effervescent twain
Together in one rioting cascade ;
Over the frozen beacon let them rain
And mingle in the pool themselves have made ;
And while the foamy tempest unallayed
Froths to the brim, and sinks, and froths again,
Stir in the amber flood's rebellious ichor
Some orange curaçoa—that ruby liquor.

V

You ask, How much red curaçoa? Well, there
I leave it just a little to your taste ;
One cordial glass (the French call that *p'tit verre*),
At very utmost ; and my palate chaste
Prefers a trifle less ; for flavor traced
Too plain in any drink I do not care :
I like a blend, I like dim soft disguises,
I like allurements, twilights, dreams, surprises.

Favorite Food of Famous Folk

VI

That's all, save this word only : leave my brew

As I have told it ; many men have joyed
In shoddy substitutes, but do not you !

Do'n't try cheap soda, cheap champagne avoid,
Deserting ivory for celluloid,

Which seems our Nation's prime delight to do ;
My curse on mediocre sham expedients,

My curse on him who shirks the right ingredients.

*Sing a song o' foaming,
A beaker full of joy ;
Every thirsty bird is
Chirping like a boy.*

*When the beaker's empty
The boys begin to sing :
Whoop her up, and set her up,
I'm feeling like a King!*

OWEN WISTER.

Favorite Food of Famous Folk

Charles Dudley Warner.

YOU have not come to a very good person for help in your scheme, for if I have any favorite dishes I do not know the recipe for them. Now, there is "Lobster à la Newburg," but I could not make it.

As to drinkables, I should not have the impudence to send a recipe for any thing of that kind to Kentucky. What I really like—if this preference does not put me out of your good opinion—is bread and milk. Therefore I venture to send you the enclosed recipe.

Yours sincerely,

CHAS. DUDLEY WARNER.

Pain Français et Lait, aux Pommes Cuites.

Put into a large bowl a pint of best milk, to which add half a pint of cream. Crumb in French bread; add, in the season, baked sweet apples cut to suit the mouth of the compiler; stir slowly with a silver spoon.

Favorite Food of Famous Folk

Donald G. Mitchell.

THE memory of Southern dishes has been very savory to me these many a year. But as for the mixing and the cooking, were it only of Potato Pone or Fried Chicken, I could tell you nothing. Pray, then, hold an old man excused whose memory is failing, and who was never *apt* with a saucepan. Yours very truly,

DON'D G. MITCHELL.

Sweet Potato Pone.

Boil soft two large sweet potatoes, mash them while hot, with a small piece of butter; work in finely sifted cornmeal until tolerably stiff, and then work in enough water to make a soft dough. Let it rise three hours, or longer, if you choose, and then bake in a spider, or, for a stove, in a tin pan.

SUPPLIED.

Fried Chicken.

Clean and cut up young chickens and lay them in salt and water for an hour. Drain, then dredge flour over them and fry brown in boiling lard.

SUPPLIED.

Favorite Food of Famous Folk

Octave Thanet.

I SHALL be glad if I can help you. I enclose a true and tried recipe.

Very sincerely yours,

ALICE FRENCH.

Italian Salad.

Take boiled potatoes, cold. I do not mention the number—that depends on how many you have left over in the ice chest; the beauty of this dish is that it is so adaptable, like a woman of tact.

Cut these potatoes into dice, shape of dice, size of dice.

If you have any beets, cold boiled beets, cut them into dice also. The ideal proportion is about one of beets to three of potatoes; but the heart need not be bowed down if it is necessary, because the potatoes are scant, to increase in the ratio of one to two, or to let the beet proportion drop, when beets are few, to one to four. As I have said before, this is an adaptable salad.

In a similar spirit of hospitality the salad welcomes any few cold (and small) carrots, quantity not to exceed

Favorite Food of Famous Folk

one to four, but otherwise depending purely on how many carrots one may conveniently command. Add celery—if you have it handy—one to four, cutting the celery into small pieces to correspond with the vegetable dice.

Add also cold peas, green or canned (green is used in the usual misleading sense for fresh garden peas, although any thing greener than the French pea out of the imported can is hard to fancy), in the proportion of about one to three. But if you have not one to three, try a more acceptable proportion; as I said before, this, etc.

Mix through these, onion chopped very fine. Mix to taste.

Add finally nuts (almost any kind of nuts) shelled and cut into small pieces—about as large as the dice—salt, pepper, and mix together with a mortar of mayonnaise dressing made very stiff.

Some people add to this tiny dice of cold boiled tongue or other meat. Cold pork tenderloin cuts a much finer figure than one would suppose in this company.

It is a salad of infinite variety, and really requires only potato, one other vegetable, mayonnaise, and—sense, to be always acceptable.

Favorite Food of Famous Folk

Richard Watson Gilder.

BY the way, I do know how to make coffee and tea ;
but, after all, there is but one way to make them,
and *that is the right way*, and everybody, of
course, knows that.

R. W. GILDER.

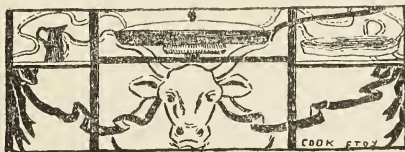


Favorite Food of Famous Folk

General Lawton.

CHILI CON CARNE—Beefsteak (round), one tablespoonful hot dripping, four tablespoonfuls rice, one cup boiling water, four pods sweet Mexican red peppers (Chili Colorado Dulce), one-half pint boiling water, salt, onions, flour. Cut steak into small pieces, put into a frying-pan with hot dripping, hot water, and rice. Cover closely and cook slowly until tender. Remove seeds and part of veins from pepper. Cover with one-half pint boiling water and let stand until cool, then squeeze them in the hand until the water is thick and red; if not thick enough, add a little flour. Season with salt and a little onion, if desired. Pour sauce on meat and serve very hot.

H. W. LAWTON,
Major General U. S. A.



Favorite Food of Famous Folk

Viola Allen.

IN answer to your request for my recipe of a favorite dish to add to this unique Cook Book, I send, with pleasure, directions for making the most delicious dessert I know. • •

Faithfully yours,

VIOLA ALLEN.

Silver Pudding.

Put one even teaspoonful of cream of tartar into a bowl and break into it the whites of five eggs. Beat to a stiff froth and add one cupful of powdered sugar, then beat again thoroughly.

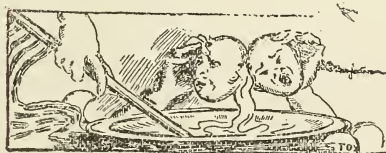
Have ready, stewed until tender, twelve prunes; cut them fine, and stir well into the pudding mixture. Set the dish in which it is to be baked in a dish of hot water, bake twenty-two minutes in a hot oven. When cold, turn out. Cover with whipped cream and serve.

Favorite Food of Famous Folk

Charles Dana Gibson.

EGGs A LA VIRGINIA—Take the yolks and whites of six eggs, beating separately. Melt a lump of butter in the chafing dish. Mix the whites and yolks, beating them together, seasoning to taste. Have ready some small pieces of sweetbread, and stir all together in the chafing dish until cooked. Serve on toast.

C. D. GIBSON.



Favorite Food of Famous Folk

Edward Everett Hale.

THE conclave of my "women folk" have decided, as I knew they would, that papa's favorite dish of all is Clam Soup. And in truth, when I come home late at night, after a hard afternoon and evening, I am most glad to find a bowl of hot clam soup awaiting me. But why send a recipe of Clam Soup to Kentucky, where no one ever saw a clam, or, perhaps, ever heard of one? All I can say is, that in boyhood I was made to learn in the geography that Mussel Shoals in the Tennessee River were so called "from the soft-shelled turtles and fresh-water clams found there."

I did not understand then the reasoning of the statement, but, hoping that 27,891 copies of your cook book will go into Tennessee, several hundred thousand go to the Gulf, and as many more to the shores of the Atlantic, I am,

Yours truly,

EDW. E. HALE.

Favorite Food of Famous Folk

Clam Soup.

FIFTY clams, one quart of milk, one pint of water, two tablespoonfuls of butter. If you can not buy the clams already opened, put them in a large pan or tray, and pour boiling water on them. This will open the shells. Take them out as fast as they uncloze, that you may save all the liquor they contain. Cut off the necks and boil for an hour in a little water. Strain, lay aside the clams. Put the liquor over the fire again with a dozen whole peppers, a few bits of cayenne, half-dozen blades of mace, and salt to taste. Let it boil for ten minutes, strain out the spices, then put in the clams and boil half an hour, keeping it closely covered. At the end of the half hour add the milk which has been heated in the double boiler. Boil up again, taking care the soup does not burn, and put in a tablespoonful of flour stirred into a paste with a little cold milk and a tablespoonful of butter.

Favorite Food of Famous Folk

Mary Hartwell Catherwood.

I AM very glad indeed to send the inclosed recipe for mince pie, which has long been a family favorite, and owes its peculiar excellence to the various cunning seasonings I added as my own invention.

Your sincere friend,

MARY HARTWELL CATHERWOOD.

Mincemeat.

Four pounds of lean round of beef, ground fine; nine pounds of apples, ground fine; one and a half pounds of suet; three pounds of raisins; two pounds of currants; half pound of citron, sliced fine; five pounds of sugar; three teaspoonfuls of ground cloves; ten teaspoonfuls of ground cinnamon; five teaspoonfuls of ground mace; one teaspoonful of ground black pepper; four tablespoonfuls of salt; one quart of New Orleans molasses; one quart of cider, one quart of sherry or brandy. Mix all, and add the grated rind and juice of one lemon and the grated rind and juice of one orange, one teaspoonful of vanilla extract, one teaspoonful of rose extract.

Favorite Food of Famous Folk

Margaret Deland.

IT GIVES me a great deal of pleasure to contribute a recipe for a favorite dish, and with heartiest wishes I am,

Sincerely,

MARGARET DELAND.

Caramel Custard.

Put one pint of brown sugar (the browner the better) over a hot fire and melt to a liquid by adding about a tablespoonful of hot water.

When the sugar has thoroughly melted, and has begun to bubble, stir it very slowly into three pints of boiling milk. Add seven well-beaten eggs. Mix well.

Pour into custard cups, which are to be placed in a pan one quarter full of hot water, and bake in a moderate oven. These custards are best when not baked too stiffly.



Favorite Food of Famous Folk

Jacob A. Riis.

I SEND you the recipe of the dish my wife prepares for me, when I have been grumpy a day or two, to put me in good humor with the world, and it always does ; but perhaps it will not work so well with Kentucky stomachs, for it is a Danish dish, and I am Danish, too.

The risk is your own. You asked me for what I liked best, and this is the one. I was going to add that Danish cabbage is famous enough to be exported even to these shores, but on second thought I will let that pass. It can not be that Kentucky, that grows every thing else, including its housewives, to such perfection, does not also grow cabbage as good as they have it in my old home. I shall find out some day for myself, and I know I shall not be disappointed. This is the recipe as well as I can gather it from Mrs. Riis and set it down.

Your very obedient servant,

JACOB A. RIIS.



Favorite Food of Famous Folk

Stuffed Cabbage.

TAKE a large head of cabbage (vegetable, mind), cut off the flat underside with dispatch (as Tammany Hall once cut off the heads of the reform office-holders), but so as to preserve it in condition to put back—which Tammany does not. Scoop out the inside of the head, leaving a shell two inches thick. Then make stuffing as follows: Two pounds of lean chopped beef, two eggs, two tablespoonfuls of flour, one tablespoonful of salt; nutmeg, ginger, and mace to flavor according to taste.

Pour on milk slowly and stir till you have a rather thick batter, and fill the cabbage up with it. Put back the lid you cut off. Swathe the whole thing in the good big leaves to make it tight, tie a string around it, and wrap it in cheese cloth. Then put it in—I think she said salted boiling water—or perhaps it was boiling salt water. No, I guess it was the other thing. Anyhow, you are too far from salt water to get it. Boil it gently two hours (the way they used to boil sinners in oil for the good of their souls in olden times), and when it is done, take it out and eat it. Serve with melted butter and plain boiled Kentucky potatoes, and you have a dish fit for a king. Say a short and sufficient grace—the shortest is sufficient when you are going to eat stuffed cabbage.

Favorite Food of Famous Folk

Bishop Williams' Johnny Cake.

A FORGETFUL old Bishop,
All broken to pieces,
Has been slow to dish up,
For his Southern nieces,
His receipt for "Corn Pone,"
The best ever known.

So he hastes to repair his sin of omission,
And hopes that, in view of his shattered condition,
His suit for forgiveness he humbly may urge,
So here's the receipt, and it comes from Lake George.

Take a cup of cornmeal,
(And the meal should be yellow),
Add a cup of wheat flour,
For to make the corn mellow.

Favorite Food of Famous Folk

Of sugar a cup, white or brown, at your pleasure,
The color is nothing—the point is the measure ;
And now comes a troublesome thing to indite,
For the rhyme and the reason they trouble me quite,
For after the sugar, the flour, and the meal,
Comes a cup of sour cream, but, unless you should steal
From your neighbor, I fear you will never be able
This item to put upon your cook's table,
For “sure and indeed” in all towns I remember,
Sour cream is as scarce as June-bugs in December.
So here an alternative nicely contrived,
Is suggested your mind to relieve,
Showing how you, without stealing at all,
The ground that seemed lost may retrieve.
Instead of sour cream take one cup of milk—
 (“Sweet milk!” What a sweet phrase to utter!)
And, to make it cream-like, put into the cup
Just three teaspoonfuls of butter.
Cream of tartar, one teaspoonful,—*rules dietetic*,
How near I wrote it down tartar emetic!

Favorite Food of Famous Folk

But no, cream of tartar it is without doubt,
And so the alternative makes itself out.
Of soda the half of a teaspoonful add,
Or else your poor cake will go to the bad ;
Two eggs must be broken without being beat,
Then of salt a teaspoonful your work will complete ;
Twenty minutes of baking are needed to bring
To the point of perfection this "awful good thing."

To eat at the best this remarkable cake,
You should fish all day long in the royal named lake,
With the bright water gleaming in glorious light,
And beauties unnumbered bewildering your sight,
On mountain and lake, in water and sky,
And then, when the shadows fall down from on high,
Seek Sabbath Day Point as the light fades away,
And end with this feast the angler's long day.
Then—then you will find, without any question,
That an appetite honest doth wait on digestion.

JOHN WILLIAMS,
Bishop of Connecticut.

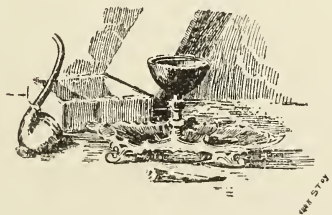
Favorite Food of Famous Folk

Thomas Nelson Page.

IF I had a favorite recipe, I would with pleasure impart it ; but I have none. I follow St. Paul's advice and eat what is set before me, asking no questions. I may say that I believe I get better results in this way than if I were to interfere.

Yours very sincerely,

THOS. NELSON PAGE.



Favorite Food of Famous Folk

Bishop of Rhode Island.

I AM too old and too feeble and too indifferent to earthly things to have any favorite dish, and if I were to choose from the different dishes presented to me, Oatmeal Gruel would be my favorite, which you know requires no special recipe.

THOMAS M. CLARK.

Oatmeal Gruel.

Put one quart of water in a saucepan. Let it come to a boil, then add slowly four tablespoonfuls of oatmeal. Cover and let simmer for two hours. At the end of that time add a teaspoonful of some first-class beef extract and one-half teaspoonful of salt. Strain or not, as may be preferred.



Favorite Food of Famous Folk

Mary Mapes Dodge.

HERE is something good to eat, devised by a man whose capital stories in plain ink are enjoyed with keen relish wherever the English language is spoken. His stories were and are made from his imagination, and so was this recipe. But both have been tried and found most excellent and appetizing.

MARY MAPES DODGE.

Cold Pink.

Take only the white meat of well-boiled tender chickens. Cut it into small square pieces; sprinkle these very lightly with salt. Then place them daintily in a plain, deep porcelain dish or a jelly mould, taking care that no speck or blemish mars their effect.

Now remove from the stove or range a kettleful of cranberries and sugar, which are cooked ready to be strained, and pour the hot, crimson juice carefully over the bits of chicken in the mould till they are completely covered. Then set the mould aside to cool. Later, but before the contents begin to "jell," stand it in the ice box, and let it alone till you are ready to turn out your "*Cold Pink*."

Slice this with a sharp silver knife and eat it with good homemade bread and butter, or with muffins, biscuits, or griddle cakes, as the case may be.

Favorite Food of Famous Folk

Frank R. Stockton.

MANY years ago a lady who edited the Household Department of a New York journal jestingly remarked to me that I had contributed to every department of the paper except her own. To this I answered that she should have no further reason to complain of me, and that I would send her something suitable for her department.

Thereupon I invented a dish and sent her the recipe, which was accepted, paid for, and published, and from which I have had very good reports. It has been used in my own family and approved.

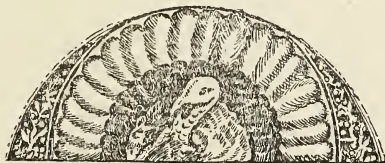
Yours very truly,

FRANK R. STOCKTON.

Favorite Food of Famous Folk

Cold Pink.

TAKE the white meat of a cold turkey, chop very fine. Stew about the same quantity of cranberries, sweetened with the proper amount of sugar. Strain out the juice and pour, while hot, over the chopped turkey, mixing the two together as you pour. When sufficient juice has been added to the meat to give it a pink color, put the whole into a mould and set in the refrigerator. When cold, turn into a flat dish and serve in slices.



Favorite Food of Famous Folk

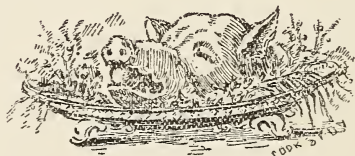
Bishop Whittle's Jowl and Greens.

THIS is an old Virginia dish and much used in the spring of the year.

The jowl, which must have been well smoked, must be washed clean and boiled for three hours. Put in the well-picked-over and washed greens and boil half an hour. If boiled too long, the greens will turn yellow. The jaw bone should be removed before sending to the table; this is easily done by running a knife around the lip and under the tongue. The jowl and salad should always be served with fresh poached eggs.

FRANCIS M. WHITTLE,

Bishop of Virginia.



Favorite Food of Famous Folk

Harriet Prescott Spofford.

I AM sure it is a very little thing to obey your request, and it gives me pleasure to send the recipe for a couple of dishes that often meet with applause at my own supper table.

Cordially yours,

HARRIET PRESCOTT SPOFFORD.

Pomme de Terre au Smash.

To six boiled potatoes, cut into half-inch bits, add a piece of butter the size of an egg and one finely minced onion; pour over this a pint of cream or very rich milk, and simmer together in a saucepan till the cream is nearly absorbed; salt and pepper to taste, and before dishing up add one good tablespoonful of capers.

Chili con Carne.

To six boiled potatoes, cut into bits, add an equal quantity of tender bits of cold beef or mutton and one finely minced onion. Pour over this a cupful of the juice of stewed tomatoes, half a cupful of gravy, and a cup of hot water; add a large pinch of salt, stir into it a tablespoonful of ground Iberian Chili pepper; bring to a boil and serve.

Favorite Food of Famous Folk

Julia Marlowe.

MISS MARLOWE begs to say that she has cudgeled her brain to think of some favorite dish of which she knows the recipe, but can not find one, at least not one of which she knows all the ingredients. She has decided upon naming "Stewed Crabs" as her prime favorite, but she can not tell how the particular kind she refers to is created. The kind she likes has no sherry wine flavoring, nor is it like "Lobster à la Newburg." It is merely a dish of crabs (meat of crabs), stewed somehow. This is as far as her knowledge of it goes, and she trusts that from this inspiration may be composed a fascinating dish, as she herself would like to know how to prepare it.



Favorite Food of Famous Folk

Stewed Crabs.

BONE and pick the claws and bodies of crabs steamed twenty minutes. Of the meat there should be a pint and a half. Stew this meat of crabs fifteen minutes in a very little water. Drain, season with pepper and salt. Add a half pint of cream sauce, stew for two minutes, add one teaspoonful of chopped parsley, and serve.

Cream Sauce.

Place several slices of onions, one bay leaf, and six whole peppers in a saucepan with one ounce of butter on a hot stove. Stir in one tablespoonful of flour to thicken, then moisten with a scant pint of white broth. Mix well. Add a dash of nutmeg, a pinch of salt, and cook for twenty-five minutes. Beat the yolk of one egg into half a cup of cream. Add to the sauce, being careful not to let it boil again. Add the juice of half a lemon. Rub through a fine sieve.

SUPPLIED.

Favorite Food of Famous Folk

John Brisben Walker.

THE poor do not understand how greatly they are blessed over the rich in the matter of food. The distance from the kitchen of the rich man to the table of state, is sufficient to chill and take away from all the food served, that delight which is found in the dining-room of the poor man—where stove and table are but a yard apart, and where an interval of but a second elapses between the dish steaming on the fire and the portion served on the plate. More than this, the famous chef is not content to serve the things which are best as nature made them, but is eternally intent upon showing his own ingenuity, and upon the altar of his art he immolates the stomach of his patron. The world is full of compensations, and the poor have theirs.

Yours sincerely,

JOHN BRISBEN WALKER.



Favorite Food of Famous Folk

Grace King.

CREOLE JAMBOLAYA—One quart of shrimp boiled in salted water, peeled and lightly dredged. Half pound of ham cut in small pieces. One pint of washed rice.

Put in a deep, porcelain saucepan a large spoonful of lard and place over a brisk fire. When the lard is *hot* add the bits of ham chopped fine, one large onion, chopped, black pepper, salt, and a pinch of cayenne. When these are well browned put in the shrimp. Stir until all is well done, then add the rice. Cover the saucepan, let all simmer for a few moments, then add a ladle full of boiling water. Keep the pot covered, adding a little more water, as the rice absorbs the gravy, until the rice is well done. Do not stir with a spoon, but turn the rice and shrimp over and over with a fork until, when dry and done, each rice grain stands out alone.

Oyster Jambolaya is made in the same way except, drain, then fry the oysters with the ham, and add their liquor to the rice. Add a spoonful of butter before serving.

Chicken Jambolaya—Cut cold roasted or fried chicken in pieces, add to the ham, and proceed as with the others. A tablespoonful of Chili pepper should be added.

Favorite Food of Famous Folk

Rebecca Harding Davis.

I KNOW too much of Kentucky cooks to hope to send a recipe for any American dish which would be new to them. But they make a "Savory" in Cornwall which I think you would like. I did. Will that do?

Yours sincerely,

R. H. DAVIS.

Savory.

Lay little rounds of crisp toast in a deep dish. On these place slices of broiled bacon cut thin as wafers. Next add a layer of mushrooms stewed in butter, and over all heap spoonfuls of hot scrambled eggs. The dish must come in smoking.

Favorite Food of Famous Folk

James Lane Allen.

I HAVE been trying for so many years to counteract the effects of recipes and cooking, that the request to contribute to so dreadful an art, is like asking one to increase his own misfortunes. Nevertheless, I am deterred, not by any lack of ideas as to what I regard as receiptable and cookable, but rather by the fear that I should never be able to translate these ideas into reasonable directions.

I have before my mind for a warning the case of a French *connoisseur*, who wished to say in good English that there was a difference in preparing a rabbit and a hare. What he did say was: "The hare wishes to be skinned at once, but the rabbit prefers to wait!"

Yours sincerely,

JAMES LANE ALLEN.



Favorite Food of Famous Folk

Bishop of Missouri.

I TAKE pleasure in enclosing a recipe for my favorite dish, of which Mrs. Tuttle says, "Bishop Tuttle has been in the habit, since a boy, of always asking in a funny way for 'Charlotte Russe' whenever he is asked what he would like as a special dish for any extraordinary occasion."

Faithfully yours,

DANIEL S. TUTTLE.

Charlotte Russe.

One half package of Cox's gelatine dissolved in half a cup of water. Add three fourths of a cup of powdered sugar, and one half teaspoon of vanilla. Whip one quart of good cream to a stiff froth, add slowly and with constant beating the nearly cold gelatine, to which has been added two tablespoons of sherry wine. Pour the mixture into a mould lined with lady-fingers, or with slices of sponge cake, and stand it in a cool place for an hour or more before using.

Favorite Food of Famous Folk

Olive Thorne Miller.

I FEEL somewhat out of my element posing as a lover of eating, learned and critical in recipes. Moreover, I have no favorite dish. I like almost every thing, and have n't a particle of the epicure about me. However, I will send a recipe brought by a friend from a Scotch cook in a Scottish hotel, by which marmalade has been made in my house for many years.

Very truly yours,

OLIVE THORNE MILLER.

Orange Marmalade.

Boil seven oranges and five lemons in clear water for two or three hours, or till a straw will pass through. Pour off the water; open the fruit and take out the pulp, carefully removing every seed. Cut about one third of the rinds into very fine strips (with scissors), and add them to the pulp. To two pounds of this mixture add three pounds of sugar, and boil, stirring till clear.

Favorite Food of Famous Folk

Sophie Swett.

I SEND the recipes for my favorite soup and my favorite sweetmeat, vouching for the deliciousness of both.

Sincerely yours,

SOPHIE SWETT.

Cream of Mushroom Soup.

Break one-half pound of mushrooms into small pieces, and add one pint of cold water; simmer fifteen minutes; rub through a sieve; add one pint of hot milk; melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and pour upon this the hot liquid; season with one-half teaspoonful of salt and one-half saltspoonful of pepper. Strain and serve. A delicate and savory soup.



Favorite Food of Famous Folk

Nougatines.

BLANCH one pound of almonds and cut each lengthwise into narrow pieces; lay them on a dish in front of the fire or in the oven (with the door open), to get perfectly dry. Melt one-half pound of loaf sugar; when the sugar is a light brown put in the almonds; mix well but carefully together, and you will have a soft paste which will harden when cold. Make some small moulds very hot; slightly but very thoroughly oil them with oil of sweet almonds; put some of the mixture in one of them, and with the handle of a teaspoon previously oiled spread it out as thinly as possible, and so as to completely line the mould. Trim the edges, and when cold turn out the nougatines.

Fill half of them with whipped cream and half with sweetmeats.

Favorite Food of Famous Folk

Mrs. Lyman Abbott.

ONE who has for forty years furnished three meals a day, with but very short vacation from that service, is not likely to have one dish which stands pre-eminent. Probably the newest does for a time stand first, and I will append such an one, with one which is also a standby.

Yours cordially,

A. F. H. ABBOTT.

Beef a la Putnam.

Cut slices of bread from a round loaf, and toast them. Broil slightly, beef cut in slices from the tenderloin, making as far as possible the slices of beef and bread the same size. Pour over this a white sauce, to which is added a little lemon juice and a dash of mustard, and on each slice put an ornamental bit of pastry in the form of an X, or according to fancy. Then place in the oven until the pastry is slightly brown, and serve hot.

Favorite Food of Famous Folk

Eggs in Ambush.

BOIL very fresh eggs hard, throwing them into cold water at once from the boiling water. Separate the whites from the yolks. Cut slices of bread, toast evenly to a light brown, and arrange them in an orderly way on the platter. Make a white sauce, to which add the chopped whites of the eggs, and pour it over the toast. Then grate the yolks over the whole. This dish, if properly arranged, is attractive, wholesome, and nutritious, three qualities not always conjoined.



Favorite Food of Famous Folk

Laura Clay.

I HAVE often tried this recipe for Charlotte Russe, and find it excellent.

Very truly yours,

LAURA CLAY.

Charlotte Russe.

One-half ounce of isinglass (or an equivalent amount of gelatine), boiled in a half-pint of water until reduced to one-half teacupful barely; set it away to get lukewarm. Whip a pint of rich cream until you have a half-gallon bowlful. Save the cream you have left. Beat the yolks of two eggs light, and stir in two and two-thirds ounces of sugar. Season with what you like. Stir in the remaining cream, then the melted isinglass. Stir until it begins to thicken. Then immediately and quickly stir in the whipped cream. This quantity fills two ordinary sized blanc mange moulds.

Favorite Food of Famous Folk

Frances E. Willard.

MISS WILLARD asks me to say that she is very glad to inclose a recipe. Not for a "toothsome dish," but a plain, substantial breakfast gem which she thinks has in it elements of health and good cheer for those who will partake. Miss Willard is a firm believer in the entire wheat flour bread and gems, and in characteristic fashion is thinking of the good of others in a recipe.

Yours sincerely,

ANNA A. GORDON, Private Sec'y.

Entire Wheat Gems.

Beat up two eggs, add a good cup of milk, a good pinch of salt, a tablespoonful of sugar, and a half spoonful of butter; sift in one cup and a half of entire wheat flour, one and one half teaspoonfuls of baking powder; stir quickly and put into hot pans.

Favorite Food of Famous Folk

Bishop of New York City.

I BEG leave to say "Corn Bread," and here is the recipe for it. Very truly yours,
H. C. POTTER.

Thin Corn Bread.

One and one-quarter cups Indian meal, one quart *boiling* water, one teaspoonful salt, butter size of half an egg. Put the meal, salt, and butter into a bowl and pour over the boiling water. Beat the mixture thoroughly, and let it stand for fifteen minutes. Then pour into pans not more than one-quarter inch thick. Bake in a hot oven.



Favorite Food of Famous Folk

The Countess of Aberdeen.

I HAVE much pleasure in sending you a favorite recipe which I hope will be useful.

Yours faithfully,

ISHBEL ABERDEEN.

Pain de Fraîses.

Take a quart of ripe strawberries, freshly gathered. Pass the fruit through a fine hair sieve into a basin. Have ready melted an ounce of gelatine and two ounces of lump sugar. Stir this mixture into the purée of fruit. Stir until it is cold, then pour into a mould just rinsed out and not dried. Keep in a cool place till required. Serve with whipped cream.



Favorite Food of Famous Folk

Frances Hodgson Burnett.

I ONCE possessed a recipe, which, alas, has disappeared. It was the recipe for an English tea-cake beloved of my infancy—a delightful, hot, split and buttered thing full of currants and caraway seeds, and associated in my mind with certain Muffin and Crumpet and Sally Lunn tea parties at a cousin's house, and always referred to as "Aunt John's tea cake." And now the recipe is nowhere to be found. I am so sorry.

Yours sincerely,

FRANCES HODGSON BURNETT.



Favorite Food of Famous Folk

Yorkshire Tea Cakes.

MATERIALS: Seven pund o' fine flahr; 'awf pund o' lard an' a bit o' butter; a quaaert o' milk; two tablespooinfuls o' salt; two caikes o' yeeast an' a tablespooinful o' sugar.

Sift flahr an' sett spunge wi' enuf tepid watter i' wich yeeast 'ez bin dissolved. Sprinkle spunge wi' a bit ut flahr an' let it rize till t' flahr breaks. Then put t' salt in an' put enuf 'oat watter i' t' milk to mak t' milk lewkwaarm. Mix, knay'd till it's light. Nah then, melt t' lard an' butter in 'awf cup o' watter, mix a bit o' flahr in 't and add t' sugar. Knay'd as fast as yo' can into t' doaf, wich shud be rayther soft. Let it rize an' 'ahr an' a 'awf or two 'ahrs. Roll three quaaerters ut' doaf into caikes abaht size on a teea-plate an' 'awf a' ninch thick. Prick 'em wi' a fork, an' let 'em rize 'awf an' 'ahr in a waarm plaice. Bake in a moderate quick uvven till a light brahn. Theaz is t' plain caikes. Into t' rest ut doaf wurk in sum well-fettled curns, sum sugar, an' sum carryway seeds if yo' loike 'em; roll aht an' bake same as t' other.

To sarve, split 'em oppen, butter 'em weel, an' cut into fower. Wen they 're cowl yo' can waarm 'em ower; an' yo' can split 'em an' toist 'em if yo' loike.

SUPPLIED.

Favorite Food of Famous Folk

"Aunt Louisa."

I GLADLY send you two recipes, my own, for Tripe and Oysters, the other for Pork and Beans cooked Boston fashion. It has been a custom with me for some years past to give a luncheon every Saturday of "Pork and Beans." The fact is well known, and it is quite the thing to "go to Aunt Louisa's" on Saturday from twelve to two o'clock to partake of the savory dish as it is prepared at my house. Really it is very toothsome.

Believe me yours most sincerely,

AUNT LOUISA ELDRIDGE.

Tripe and Oysters.

Two pounds of tripe; the honeycomb is best. Well boiled. Cut in small slices and stew in water until tender. One quart fine large oysters. Pour one half the water off tripe, if you have plenty of oyster liquor, and add the liquor. Thicken with a little flour mixed well with milk. Add plenty of good butter, salt and pepper to taste. When well cooked, add the oysters, letting them stew a few moments, but not long enough to shrink. Serve hot.

Favorite Food of Famous Folk

Boston Baked Pork and Beans.

USE a regular bean pot of earthenware. Beans are not good cooked in any other utensil. Pick and wash one quart of small white beans, and soak all night in cold water. In the morning pour off the water, and after putting half a small onion in the bottom of the bean pot, put in the beans, adding a large tablespoonful of New Orleans molasses (not syrup). Take one pound of salt pork, not too fat. Score the skin and place on the top of the beans. Fill the pot up with hot water. Place in a hot oven so they will cook quickly at first, then slow down after awhile, and cook until dinner time (6 P. M.), or about ten hours. Should they cook too dry, add a little hot water occasionally. A two-quart bean pot holds one quart of beans. Do not cover pot with lid while cooking. Serve mustard or Worcestershire sauce with them.



Favorite Food of Famous Folk

Bishop of Mississippi.

MY favorite dish is "spoon bread" and buttermilk. The buttermilk can be procured, I suppose, from a buttermilk cow, but the "spoon bread" was a puzzle. After many questionings with many female people, a lady, well known for an attractive and admirable table, has supplied the missing link with the enclosed recipe.

HUGH MILLER THOMPSON.

Spoon Bread.

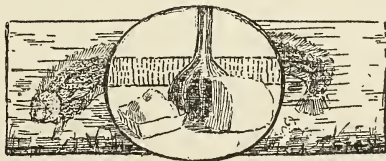
One pint of coarse meal, two eggs, lump of butter size of a walnut, salt to taste. Put salt into meal and sift. Scald thoroughly with boiling water. Break in the eggs and beat well. Melt the butter and mix in. Pour into a buttered pan and bake in a quick oven. Serve hot.

Favorite Food of Famous Folk

Agnes Repplier.

FRICASSEED SOLE—Skin, wash, and gut your soles very clean. Cut off their heads. Dry them in a cloth, then with your knife very carefully cut the flesh from the bones and fins. Cut the flesh longways, and then across, so that each sole will be in eight pieces. Take the heads and bones and put in a saucepan with a pint of water, some herbs, an onion, a little whole pepper, two or three blades of mace, a little salt, a very small piece of lemon peel, and a small crust of bread. Cover the saucepan, let the contents boil down to half, strain through a fine sieve, put into a stewpan, add the soles, half pint of white wine, a little chopped parsley, a few mushrooms cut fine, a piece of butter (the size of a hen's egg) rolled in flour, a little grated nutmeg; put over the fire, shaking the pan until the fish is done. Garnish the dish with lemon.

AGNES REPPLIER.



Favorite Food of Famous Folk

Bishop Penick.

AFRICAN CHICKEN CAKES—Take a good fat chicken, dress it. Put it into a mortar, pound bones and all to a pulp so fine that no splinter of bone can be found in it. Season highly, make into cakes, and fry as you would sausage meat.

By preparing chicken after this native African process the marrow from the bones is distributed all through the meat, giving the whole a richness and delicacy that one can not imagine until tasting it.

C. C. PENICK.



Favorite Food of Famous Folk

F. Hopkinson Smith.

I NEVER cooked any thing in my life, but if you want the most toothsome thing in the world on a hot summer's day try this. It is a new sensation.

Faithfully yours,

F. HOPKINSON SMITH.

A New Sensation.

Take a cucumber; peel it; cut it in long slices, length-wise of the cucumber; bury the slices in crushed ice, points up, and eat them with sprinkling of table salt.



Favorite Food of Famous Folk

Mrs. A. D. T. Whitney.

THIS confection is at this moment being made in my own kitchen. I will add my indorsement after trial, and I remain yours, with sympathy and good-will.

ADELINE D. T. WHITNEY.

It is done and tasted, and is delicious.

Delicate Caramel Cream.

Two cups fine granulated sugar, one tablespoonful Baker's cocoa, stirred thoroughly with the dry sugar, one scant cup of milk, a bit of butter the size of an English walnut. Heat milk and butter together, stir in sugar and cocoa, and boil, stirring steadily twelve minutes. Take from fire and beat with fork, in the utensil cooked in, for ten minutes. When cool, not cold, cut in small squares. It should be beaten until it *thickens*, whether more or less than the approximate ten minutes. Flavoring of any sort preferred may be put in when taking from the fire. Vanilla, a small teaspoonful, is ordinarily used.

This original adaptation of proportions and process for caramel-making is given me by a friend for the especial use of the present publication.

Favorite Food of Famous Folk

Bishop of Southern Florida.

ORANGE SHORT CAKE — For the short cake, make a pint of flour into biscuit dough with double quantity of shortening. Roll out very thin, butter it slightly, dredge lightly with flour, fold together, score into three-inch squares, and bake.

Take one dozen small or eight large sweet oranges, peel, separate the pulp perfectly from the inner membranes, divide it into small mouthfuls, sugar, and set aside for two hours. Just before dinner pour off the juice, add to it a lump of butter the size of an egg, put it in a saucepan and set on the stove. If there is not enough juice, add a little water. Thicken with a little cornstarch to the consistency of cream,

The success of this dish lies in the manner of serving. It must not be put together beforehand. Bring to the table the pulp in one bowl, the sauce (hot) in another, and the short cake on its dish. Help each plate by cutting a square of the cake, open it, lay on a portion of the pulp, pour sauce over it and lay on the top. Cream is a palatable addition.

WM. C. GRAY.

Favorite Food of Famous Folk

Mrs. Donald McLean.

I NCLOSE a recipe for Café Mousse which I think a "dainty dish," quite fit to "set before the King."
Faithfully yours,

E. N. R. McLEAN.

Café Mousse.

Pint of cream, gill of boiled coffee, one egg, one-half cup sugar.

Put cold boiled coffee on the fire, stir sugar and egg into it until it forms a custard. Set aside until cold. Whip the cream and stir through it. Pack into a cold mould in ice and salt until frozen.

Favorite Food of Famous Folk

Nancy Osceola.

THE accompanying Indian recipe was given by a very old Seminole Indian squaw. Her brother-in-law was the great war chieftain, the historic Osceola, who died in captivity. Her youngest son will be the next chief of the Seminole Indians. The Guild must confess it is not a very tempting dish, and can imagine nothing but real hunger inducing one to touch it.

Sofkee.

One cup of grits, two quarts of water. Boil ten minutes. No seasoning.



Favorite Food of Famous Folk

Mrs. James T. Fields.

IMPROVED INDIAN PUDDING—Three tablespoonfuls of pearl tapioca soaked in water, two tablespoonfuls of Indian meal ; boil one quart of milk, less by one cupful reserved. When the milk boils well, stir in the meal, take off, add three-fourths cup of molasses and seasoning, stir in the cup of cold milk and bake. Serve with cream.

Dish for Luncheon or Supper.

Grate the remainder of a ham or smoked shoulder ; mash and season two or three white potatoes ; take a small round dish, put in a layer of potato, then a layer of the grated ham, and repeat until the dish is nearly full ; then put one or two boiled potatoes through the “ricer” to make it very light at the top, and sprinkle, finally, well with the ham. Then put the whole in the oven to brown prettily before sending to the table.

Favorite Food of Famous Folk

Bishop of Minnesota.

ASK a bishop to teach cookery! What rash folks dwell in the jurisdiction of my brother Dudley! Ask a bishop for his receipt for favorite dishes! But your request for Indian dishes is a command. It takes me back to my wilderness wanderings when I was looking for my Master's lost sheep, the brown children of Our Father.

Yours faithfully,

H. B. WHIPPLE.



Favorite Food of Famous Folk

A Campfire Menu.

THE first requisite is to have a healthy appetite, such as the pine, balsam, and fir forests alone can give :

1. Skewer your partridge, duck, venison, or bear's meat on two sticks in the form of St. Andrew's cross ; above this have a piece of bacon tied to a stick. Place before a good fire, cook slowly, turning it round from time to time.

2. Knead bread thoroughly in the top of sack of flour, with a pinch of salt. Select a hardwood stick, size of your wrist, scrape clean, wind your well-kneaded dough around the stick, place on the windward side of a hot fire, turn it from time to time, and in a few moments you have a crisp, hot roll.

3. Clean your fresh caught fish nicely, lay very thin slices of bacon over it ; lay a row of hot stones in a trench, cover with fresh grass or leaves, then your fish, another layer of leaves and hot stones, cover with earth. In a half hour you have a dish worthy of a King.

4. Boil water quickly ; the moment it boils pour it on your coffee, let it stand a few moments on hot coals, and pour a little cold water in the coffee pot to settle.

5. If dessert is to be had, call it after Father Gear's way, "Gape and Swallow Pudding."

Favorite Food of Famous Folk

Sarah Barnwell Elliot.

I SEND you the best recipe for punch that I know, and as it comes from Charleston, S. C., where they know a great deal about such delightful things, I am sure you, and all who try it, will find it very good.

Yours very truly,

SARAH BARNWELL ELLIOT.

Charleston Light Dragoon Punch.

One and a half dozen lemons, one pound of sugar, one quart of black tea, four quarts of Apollinaris water, six bottles of ginger ale, one quart of whisky, one quart of rum, one quart of French brandy, one quart of Maraschino cherries. Ice.



Favorite Food of Famous Folk

Mary E. Wilkins.

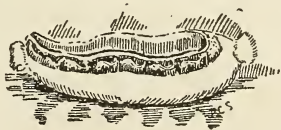
I TAKE pleasure in sending you the inclosed recipe, which I composed myself, and have cooked with success in chafing dishes.

Yours sincerely,

MARY E. WILKINS.

Bacon and Oysters.

One pint of oysters, one pint of cream, one table-spoonful of flour, six thin slices of bacon, pepper and salt. Fry the bacon, remove, and fry the oysters in the bacon fat until plump. Cook together the butter and flour, add the cream, stirring constantly. Pour over the bacon and oysters and serve on toast.

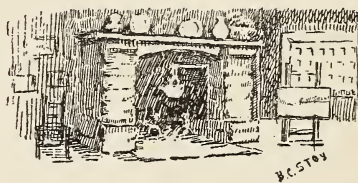


Favorite Food of Famous Folk

Toasted Marshmallows.

TIE securely an ink-eraser to the end of a paper cutter, and insert the point into a marshmallow plug. Roast the object before an open studio fire until you get red in the face or the marshmallow drops in the ashes. Eat while hot.

LAURENCE HUTTON.



Favorite Food of Famous Folk

Mrs. Potter Palmer.

CHICKEN TIMBALE—Bone a fowl, use only white meat, then pound the meat in a mortar. After a few minutes add white of one egg unbeaten; pound this together until it can be put through a puree sieve. Add to this *gradually* a cup of cream. Whip in very thoroughly. Season with salt, pepper, dash of mace. When three fourths of the cup of cream is added, test by poaching a little in hot water. Beat thoroughly in a pan of ice. Butter Timbale cups, sprinkle with pistachio nuts, or truffle and fill. Put in pan of hot water with paper over. Do not close oven door. Bake twenty minutes.

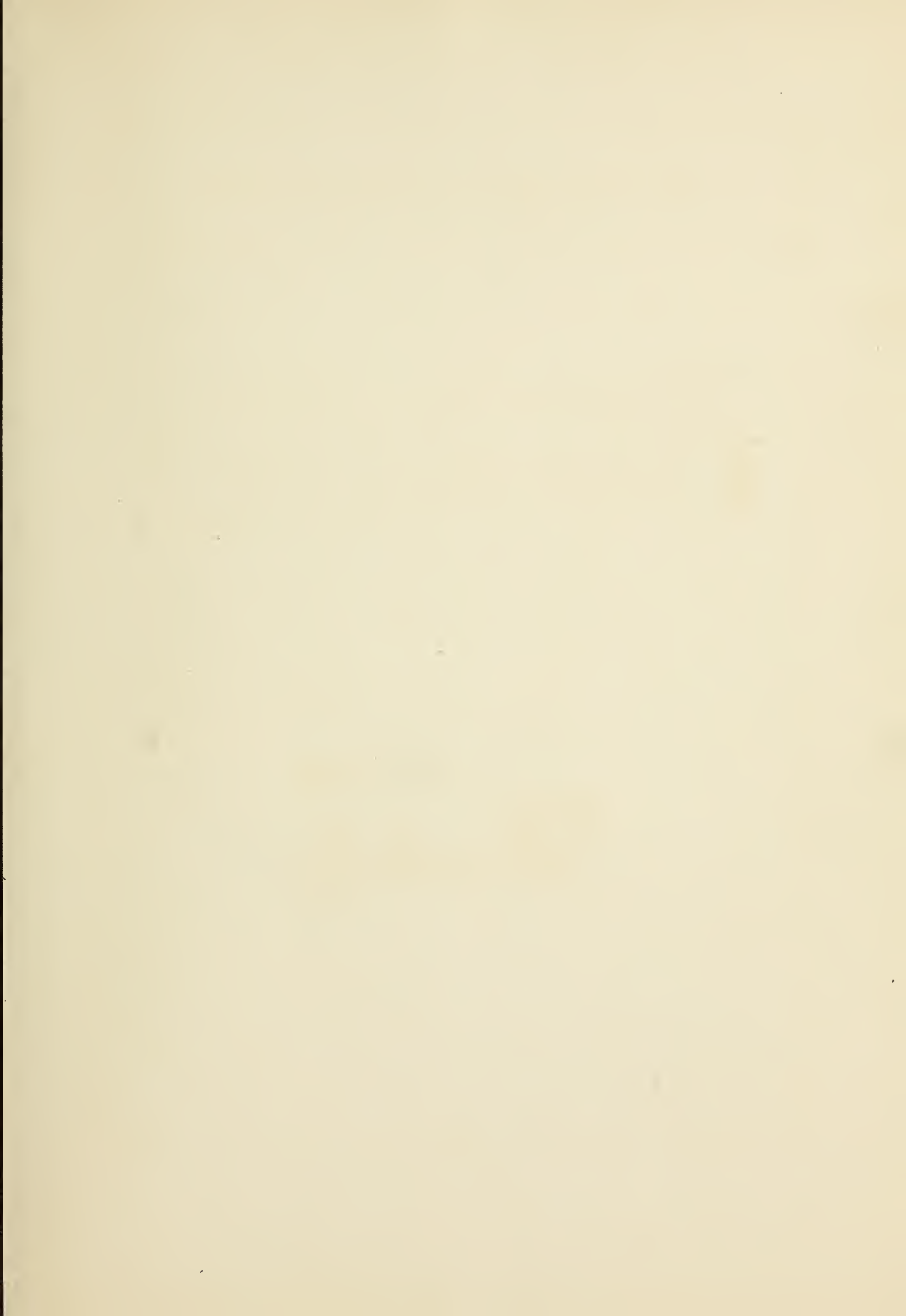
Favorite Food of Famous Folk

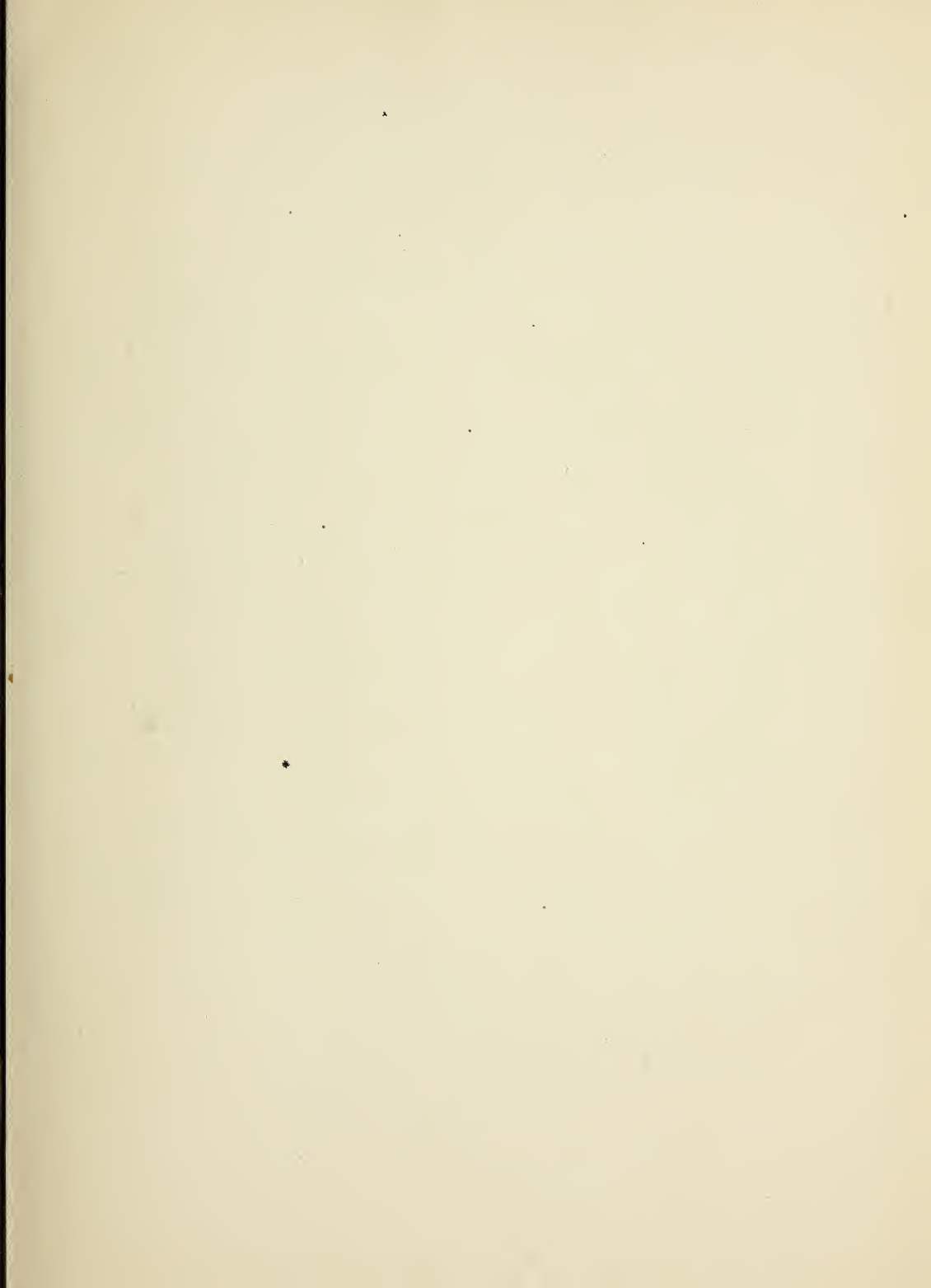
An Unfailing Recipe in Cookery.

THE best recipe for any possible compound is an ounce of good common sense.

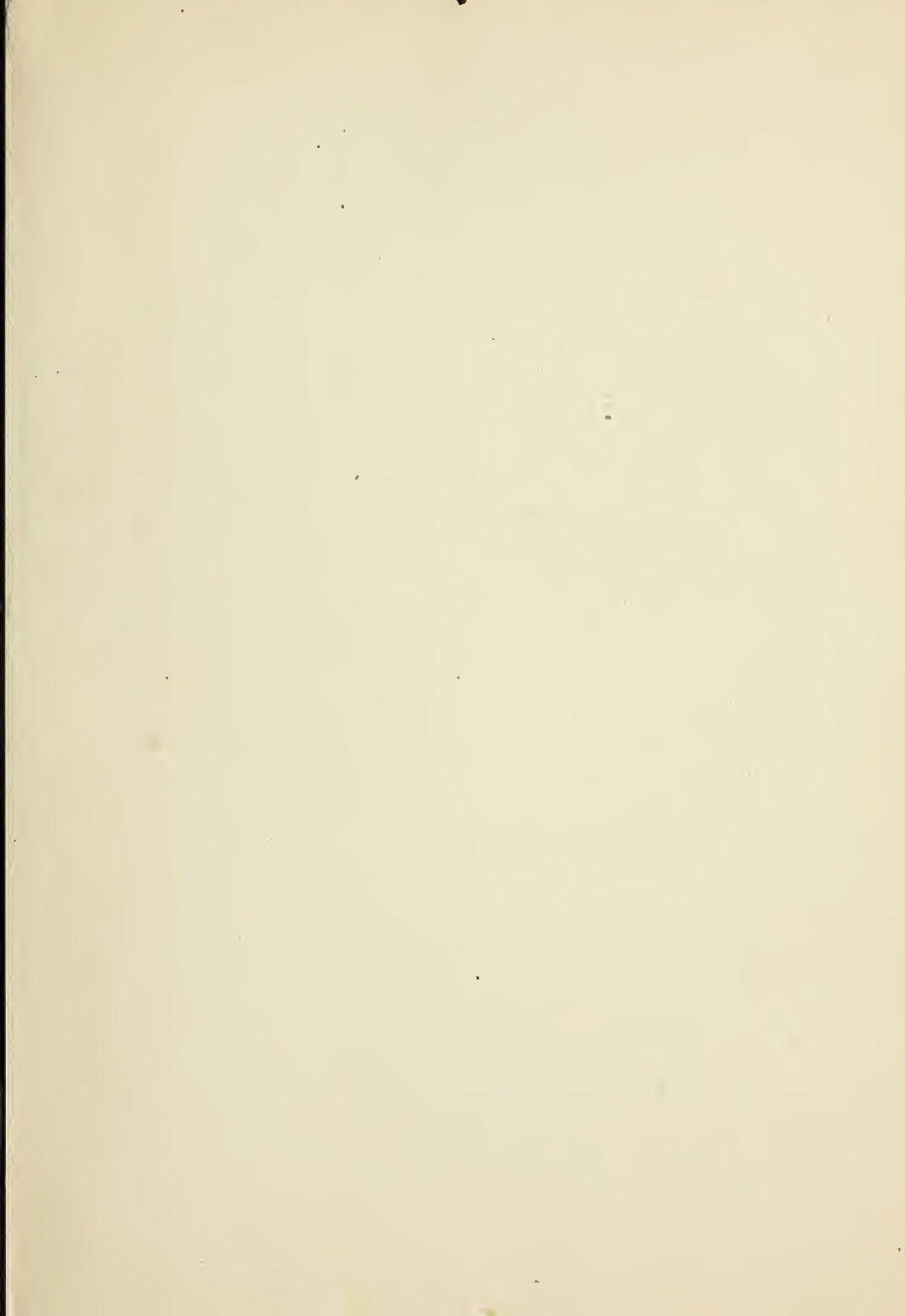
SUSAN B. ANTHONY.







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